

Crispy Chunk Bread + butter pickle
 4 gals cucumbers 3 red mangoes cut
 in chunks. $\frac{3}{4}$ cup salt + 2 gals
 water let stand overnight. In
 morning drain then put following
 mixture which is boiling $2\frac{1}{2}$ cups
 sugar, 2 cups vinegar, 2 tsp celery
 seed, 3 tsp turmeric powd. 1 lbep
 dry mustard. Bring to boiling add
 cucumbers mangoes just bring to boil
 + can. little salt if necessary makes
 6 pints.

Peanut Butter Cookies - OELR $\frac{1}{2}$
 recipe is given on p. 1622

Peanut Butter Fudge - OELR $\frac{1}{2}$
 recipe is given on p. 1623